















ABOUT US

APPLICATION

**KEY BENEFITS** 

ALUMNI

CONTACT

## **About University of Zagreb**

Established in

Over

1669

67,300

31

students at all levels of study

faculties and 3 art academies

## About Faculty of Pharmacy and Biochemistry

Established in

..............

Over

Collaboration with over

1882

1,150

30

students at all levels of study

international institutions

# NOURISH

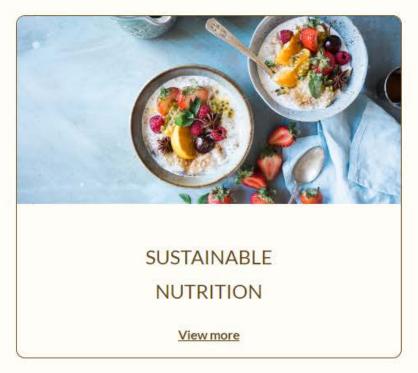
#### NUTRITION OPTIMIZATION FOR UNIFYING RESILENCE, SUSTAINABILITY AND HEALTH

NOURISH is a multidisciplinary research group comprising pharmacists, nutritionists, and molecular biologists at the University of Zagreb's Faculty of Pharmacy and Biochemistry. Our scientific endeavours focus on developing green methods for the extraction and formulation of nutraceuticals, valorising agricultural waste and exploring the interconnections between sustainable nutrition, climate change and health.



NUTRACEUTICALS AND DIETARY SUPPLEMENTS

View more





## MEET THE TEAM







DUBRAVKA VITALI <u>ČEPO</u> PhD, MPharm Group leader



NIKOLINA GOLUB, M Food Engineering

Young researcher



KRISTINA RADIĆ PhD, MPharm Senior researcher



MARINA JURIĆ, MNutr

Young researcher



EMERIK GALIĆ PhD, MSc Molecular Biology Senior researcher



TEA PETKOVIĆ, MNutr

Young researcher



LOVORKA VUJIĆ PhD, MMedBiochem Senior researcher



GORDANA BLAŽINIĆ

Technical associate



## TOMATO PROCESSING WASTE

#### **PROBLEMS**

- Produced in large quantities worldwide
- Challenge for sustainable waste managment

#### **POTENTIAL**

- High levels of bioactive compounds
  - Carotenoids
  - Polyphenols
  - Pectin

#### SOLUTION

- Sustainable processes for creating innovative nutraceuticals

## MARKET SIZE

#### CAROTENOIDS

\$ 9 billion (2031)

Antioxidative and anticancer activities



#### POLYPHENOLS

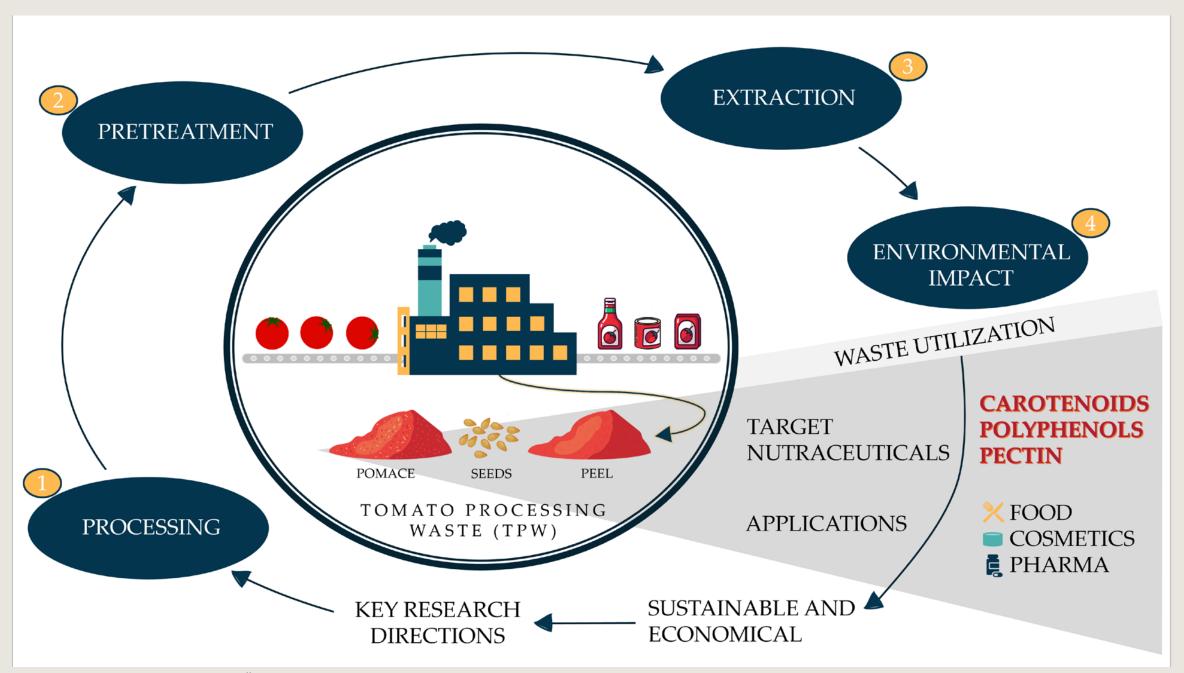
\$ 2.5 billion (2030)

Prevention of metabolic syndrome, obesity, cardiovascular diseases, type 2 diabetes, and cancer

#### PECTIN

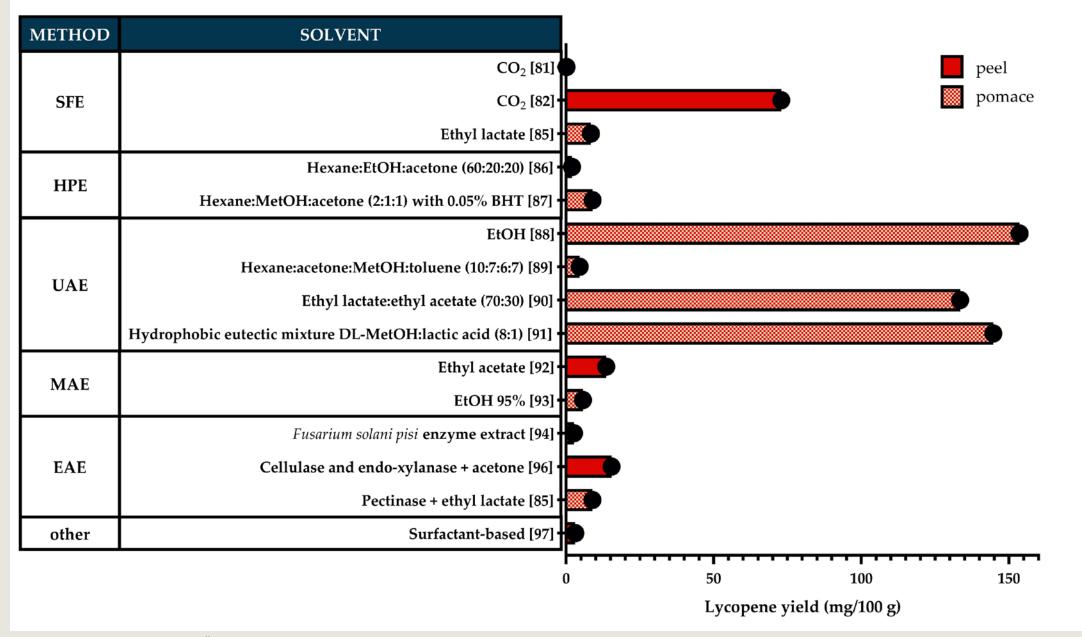
\$ 1.8 billion (2026)

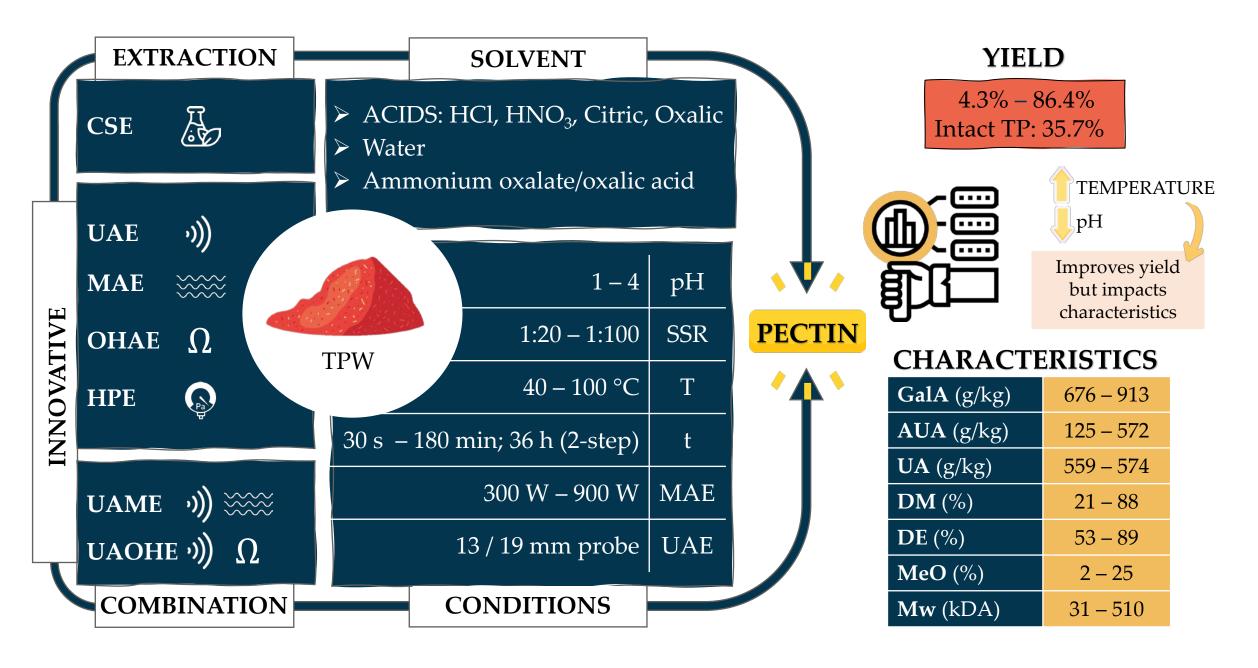
- gelling, stabilizing, emulsifying and thickening agent
- therapeutic for certain conditions like diarrhea or throat and mouth soreness

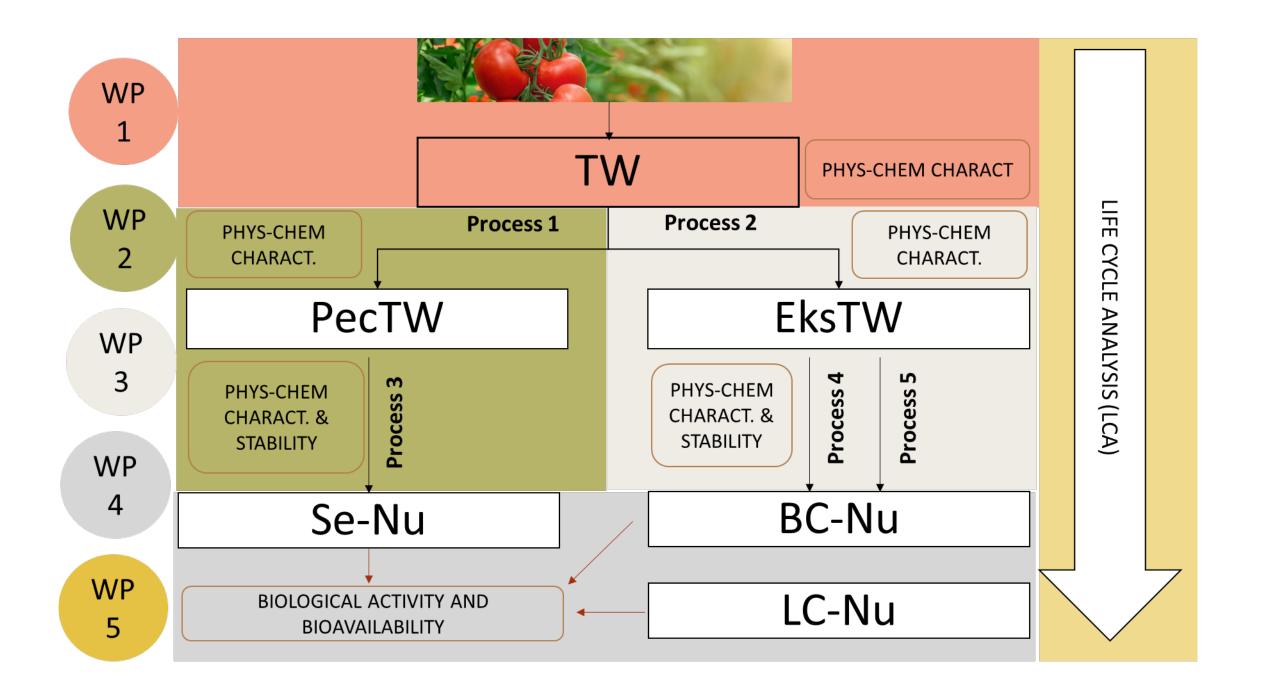


Radić, K., Galić, E., Vinković, T., Golub, N., & Vitali Čepo, D. (2024). Tomato Waste as a Sustainable Source of Antioxidants and Pectins: Processing, Pretreatment and Extraction Challenges. Sustainability, 16(21), 9158. https://doi.org/10.3390/su16219158

#### LYCOPENE EXTRACTION







## **EXTRACTOM-APP**



new knowledge about combined MCE/MAE in green extraction

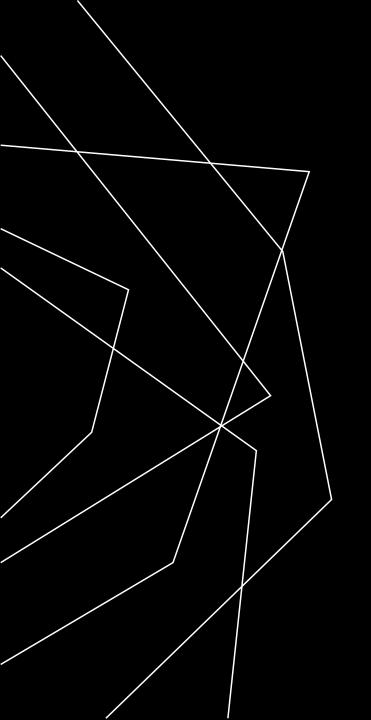


potential and limitations of green formulation approaches



implementation of LCA in the field of nutraceuticals





## THANK YOU

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This work was supported by the Croatian Science Foundation under the project number **HRZZ-IP-2022-10-1234**